

CLAIMS

1.           A method for the industrialized baking of dual-component bakery products (24), which products comprise an envelope, at least substantially made of dough, and a filling, in which method the envelope is baked and the filling is cooked until done, characterized in that the method as applied to the prepared uncooked bakery product comprises two steps, i.e.  
5   first heating (20) of the filling by means of electromagnetic waves so as to initiate a cooking process, and subsequently baking of the envelope in a heat transfer oven (40).
2.           A method as claimed in claim 1, wherein the dough is subjected to a rising process, characterized in that the rising of the dough also takes place through a treatment with  
10   electromagnetic waves.
3.           A method as claimed in claim 2, characterized in that the rising of the dough of the dual-component bakery product takes place in the same process step in which the filling is heated by electromagnetic waves so as to initiate a cooked state.  
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4.           A method as claimed in claim 1, implemented as an at least semi-continuous process.
5.           A method as claimed in claim 1, implemented as a continuous process.  
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6.           A method as claimed in claim 1, wherein the first step takes less than 3½ minutes.
7.           A method as claimed in claim 1 or 6, characterized in that wherein the first step  
25   takes at least 3 minutes.
8.           A method as claimed in claim 1, wherein the bakery products are transported between said steps from an electromagnetic wave oven to a heat-transfer oven (26).

9. A method as claimed in claim 7, wherein said first step is carried out serially, and said second step is carried out after a rearrangement of the bakery products in a series-parallel conversion (26,42).

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10. A method as claimed in any one of the preceding claims, wherein a meat product is chosen as the filling.

11. A method as claimed in claim 1, wherein the humidity of the atmosphere in which the dual-component bakery products are present is kept high during the treatment with electromagnetic waves.

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12. A dual-component bakery product baked in an industrial process by means of the method as claimed in claim 1.

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13. A dual-component bakery product as claimed in claim 12, wherein the filling comprises a meat product.

14. An installation suitable for carrying out the method for the industrialized baking of dual-component bakery products (24) comprising an envelope, at least substantially made of dough, and a filling, wherein said envelope is baked and the filling is cooked until done as claimed in claim 1, characterized in that the installation comprises a first oven (20) for heating the filling by means of electromagnetic waves so as to initiate a cooking state, and a heat transfer oven (40) connected thereto for baking the envelope by means of heat transfer.

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15. An installation as claimed in claim 14, wherein the first oven and the heat transfer oven are interconnected by means of a transport device (26, 40).

16. An installation as claimed in claim 15, wherein the transport device (26, 40) comprises a series-parallel converter.

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